

(67)

## Rudy Esquivias

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**From:** Emile Schmid  
**Sent:** Monday, March 19, 2018 12:57  
**To:** Rudy Esquivias; Raquel Schatz; Mike Wever  
**Cc:** Larry Kirch; Joel Stern  
**Subject:** RE: Mo's property  
**Attachments:** 2018-03-19\_ROW\_Check.pdf; 0669-815 (2).pdf; 1251-620.pdf

All,

Please see the attached PDF files showing abandonment of ROW, realignment of Cortez Rd by Richard Damiano back in the late 60's when he realized his house was encroaching into the ROW and he wanted to realign the road so he could do some improvements to the house. Document 669-816 abandoned a portion of the west side of Cortez Rd (purple) and dedicated portions of the east side of Cortez Rd (pink). This was recorded in June 1982.

Some of the County paperwork is attached to the 669-816 document, but they do not have sequential recording numbers on the pages (e.g., 669-817, 669-818) so therefore they are unrecorded documents, and cannot be used as a source for mapping. Besides, a date on one of those pages is after the recording date of 1972. One of those pages describes an easement to Pinal County (blue).

Strange thing is twelve years later in 1984 Richard Damiano dedicates 40 feet of ROW on the west side of Cortez over the area that was abandoned in 1972. BUT the dedication starts south of where the house is, and there was also a 33-foot dedication along the north side of the Windsong alignment. This is now currently the "storage" parcel, which does encroach into the ROW on Windsong.

I included a scan of an exhibit from 669-816 outlined in red, shaded in pink that indicates what the Cortez Rd ROW currently is between LDB & Windsong based on my reading of the two recorded documents. I will forward all this to JC to verify and remap correctly in our GIS. The current ROW mapping shown was done by CAG recently.

Any questions? Comments? Please let me know.

Thanks,

Emile Schmid

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**From:** Rudy Esquivias  
**Sent:** Wednesday, March 14, 2018 20:22

## **Rudy Esquivias**

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**From:** Ralph Pew <Ralph.Pew@pewandlake.com>  
**Sent:** Friday, March 23, 2018 1:30 PM  
**To:** Joel Stern; Rudy Esquivias; Larry Kirch  
**Subject:** FW: Follow-Up Answers to Operational Details Concerning the CUP Application for The Hitching Post

Gentlemen:

Below is the list of follow-up answers to the questions raised at last night's neighborhood meeting and emailed to those in attendance who provided their email addresses to me.

Thanks.

Ralph

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**From:** Ralph Pew  
**Sent:** Friday, March 23, 2018 1:27 PM  
**Subject:** Follow-Up Answers to Operational Details Concerning the CUP Application for The Hitching Post

This email is addressed all those who attended the neighborhood meeting last night (and provided us with their email addresses) concerning the CUP for The Hitching Post. We appreciate your attendance at the meeting and participation in the discussion. There were a few questions concerning operational details that I was unable to answer. I have spoken with Mo about these items and now provide the following responses. As an informational matter, Mo was occupied most of the day yesterday responding to four (4) complaints that had been lodged against him regarding his business. These complaints included an allegation to ADEQ of contaminated water, violation of dust mitigation requirements, a complaint to the fire department regarding his cooking exhaust system and a Pinal County health department water complaint. For your information, all of these complaints have been investigated and no violations were found.

Here are the answers to the questions:

1. **Where do pedestrians enter the businesses?** Pedestrians can enter on Highway 88 or through the restaurants or at the drive isle on Lost Dutchman Trail. They can then walk into the restaurant area, the proposed outdoor event area and the bull riding arena.
2. **Is the applicant considering building a 12-foot high wall along Cortez Road?** No, however the applicant will consider using mesh or other similar material along with fencing to help mitigate light trespass from vehicles in the parking lot.
3. **Where is the water well for the property?** The well exists on the north end of the property and has been there since the early 1960s.
4. **What are the hours of operation for the outdoor activity area behind the restaurants that includes the volley, cornhole, ping pong, fire pits, etc.?** This area will be open the same hours as The Hitching Post Restaurant/Bar and the HP Steakhouse.

5. **Will there be bleachers in the bull riding arena?** Yes, there are two small bleachers. One is two tiered and the other is three. These bleachers allow better visibility and actually reduce occupancy capacity within the spectator area of the bull riding.
6. **Has the western façade area been inspected and approved by Apache Junction?** Yes.
7. **Are there outdoor porta potties in the CUP area?** Yes. There is one porta potty at the northern end of the bull riding arena and on the occasion of larger outdoor gatherings, additional portable sanitary facilities can be used on the site to be generally located between the outdoor activity area and the bull riding arena.
8. **Will there be fire pits in the bull riding arena?** No. There are, however, five portable heaters (similar to what citrus farmers use to prevent their crops from freezing) in the bull riding area.
9. **Will there be fire pits in the western façade area during events or concerts?** This is a possibility but probably unlikely because concerts/events utilizing amplified sound in the western façade area will take place from April to October when the weather is warmer.
10. **Will the PA announcer in the bull riding arena promote the sponsors of the event?** Yes.
11. **Will there be prizes and awards given away at the events?** Yes.
12. **Will there be waitressing in the western façade area and outdoor activity area?** Yes.
13. **Will livestock be kept in the bull riding arena pens overnight?** No.

Thanks.

W. Ralph Pew  
Pew & Lake, PLC  
1744 S. Val Vista Dr.  
Suite 217  
Mesa, AZ 85204  
480/461-4670 (telephone)  
480/461-4676 (facsimile)  
[Ralph.Pew@pewandlake.com](mailto:Ralph.Pew@pewandlake.com)

Please note that my email address is now [Ralph.Pew@pewandlake.com](mailto:Ralph.Pew@pewandlake.com). Please update my contact information on your records. Thanks.

**Office Hours: Monday – Thursday 8:00 am to 5:00 pm,  
Friday 8:00 am to 12:00 pm**

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## Rudy Esquivias

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**From:** Ralph Pew <Ralph.Pew@pewandlake.com>  
**Sent:** Friday, March 23, 2018 2:15 PM  
**To:** Joel Stern; Rudy Esquivias; Larry Kirch  
**Subject:** FW: Follow-Up Answers to Operational Details Concerning the CUP Application for The Hitching Post

FYI.

---

**From:** Ralph Pew  
**Sent:** Friday, March 23, 2018 2:14 PM  
**Subject:** Follow-Up Answers to Operational Details Concerning the CUP Application for The Hitching Post

This is a follow up to the earlier email that I sent. There was one more question that I found in my notes that there was some confusion about last night. The question is where is the septic tank on the site? There are actually two septic tanks on the site. One is near the outdoor patio area in the front of The Hitching Post and the other is near the entrance to the bull riding arena.

Thanks.

W. Ralph Pew  
Pew & Lake, PLC  
1744 S. Val Vista Dr.  
Suite 217  
Mesa, AZ 85204  
480/461-4670 (telephone)  
480/461-4676 (facsimile)  
[Ralph.Pew@pewandlake.com](mailto:Ralph.Pew@pewandlake.com)

Please note that my email address is now [Ralph.Pew@pewandlake.com](mailto:Ralph.Pew@pewandlake.com). Please update my contact information on your records. Thanks.

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## Rudy Esquivias

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**From:** Ralph Pew <Ralph.Pew@pewandlake.com>  
**Sent:** Monday, March 26, 2018 11:26 AM  
**To:** Larry Kirch  
**Cc:** Joel Stern; Rudy Esquivias; Dave Zellner; Atul.Shah@pinalcountyz.gov  
**Subject:** RE: Septic tank questions

Hi Larry, here is an update from my conversation with Mo.

On Thursday of last week a gentleman from Pinal County came out to the Hitching Post to meet with Mo. His name is Don. He inspected both septic tanks and had to no comments or further requirements of Mo in the operation or functioning of those tanks.

There are two septic tanks on the property. At the time Mo began the operation of the Hitching Post a company called " Action Sewer " did the installation and submitted all the plans and schematic design to the County. This company has continued to provide weekly inspections and service. The individual that handles this account for Action Sewer is Atul. This tank is located just south of the patio in the front of the Hitching Post. Mo is not sure of its exact capacity but it is more than 1,000 gallons. The second tank is a 1,000 gallon tank and it is located behind the HP Stake House area or in the vicinity of where the old gas station was located. The same company " Action Sewer " provides weekly serviced for this tank also.

When there are events like a concert in the Western Façade area, the restaurants are closed to the public. The Kitchen is open to serve food outside. Porta-Johns are brought onto the site for use by guests at the events and then after the event the restaurants open for regular business and patrons use the bathrooms inside the restaurants.

Hope this is helpful. Thanks, Ralph

W. Ralph Pew  
Pew & Lake, PLC  
1744 S. Val Vista Dr.  
Suite 217  
Mesa, AZ 85204  
480/461-4670 (telephone)  
480/461-4676 (facsimile)  
[Ralph.Pew@pewandlake.com](mailto:Ralph.Pew@pewandlake.com)

Please note that my email address is now [Ralph.Pew@pewandlake.com](mailto:Ralph.Pew@pewandlake.com). Please update my contact information on your records. Thanks.

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**From:** Larry Kirch [mailto:lkirch@AJCity.Net]  
**Sent:** Monday, March 26, 2018 9:51 AM

**To:** Ralph Pew <Ralph.Pew@pewandlake.com>

**Cc:** Joel Stern <jstern@ajcity.net>; Rudy Esquivias <resquivas@ajcity.net>; Dave Zellner <dzellner@AJCity.Net>; Atul.Shah@pinalcountyz.gov

**Subject:** RE: Septic tank questions

My understanding was that those related to the dust/air quality issues and not septic systems.

Larry

---

**From:** Ralph Pew [<mailto:Ralph.Pew@pewandlake.com>]

**Sent:** Monday, March 26, 2018 9:01 AM

**To:** Larry Kirch <lkirch@AJCity.Net>

**Cc:** Joel Stern <jstern@ajcity.net>; Rudy Esquivias <resquivas@ajcity.net>; Dave Zellner <dzellner@AJCity.Net>; Atul.Shah@pinalcountyz.gov

**Subject:** Re: Septic tank questions

Good morning Larry,

Thanks for the clarification on what you will be talking to the county about this afternoon. The interesting thing for me is that Mo met with county staff on Thursday in response to a complaint / inquiry from neighboring property owners. As a consequence of that meeting Mo told me that there was no violation found, no remedial measures to be taken and no further questions from the County. I will follow up with Mo on your questions and get back to you.

Thanks, Ralph

Sent from my iPad

On Mar 26, 2018, at 8:06 AM, Larry Kirch <lkirch@AJCity.Net> wrote:

Ralph,

We already knew that there were two systems, one for the old gas station/quik mart, and one for the former warehouse (now Hitching Post). And we generally knew that the Hitching Post septic/drainfield was to the west adjacent to the patio. We were not sure about the old gas station (now HP Steakhouse). The county does not have records on either system and so what we need to know is what their capacities and configuration is. Are they just holding tanks? Are they full-fledged septic systems and what are their design capacities?

So to have a discussion with the county, we need to know what the two systems are currently sized at.

Thanks, Larry

---

**From:** Ralph Pew [<mailto:Ralph.Pew@pewandlake.com>]

**Sent:** Friday, March 23, 2018 2:21 PM

**To:** Joel Stern <jstern@ajcity.net>

**Cc:** Rudy Esquivias <resquivas@ajcity.net>; Dave Zellner <dzellner@AJCity.Net>; Larry Kirch <lkirch@AJCity.Net>

**Subject:** RE: Septic tank questions

That was one of the questions that came up at the neighborhood meeting last night. I just sent a follow up answer to the neighbors on this topic and copied all of you, except Dave, with that

email. In talking with Mo he told me that there are two septic systems on the site. I will ask Mo to call Dave to discuss this issue Monday morning. Can someone please provide Dave number for me? Thanks

W. Ralph Pew  
Pew & Lake, PLC  
1744 S. Val Vista Dr.  
Suite 217  
Mesa, AZ 85204  
480/461-4670 (telephone)  
480/461-4676 (facsimile)  
[Ralph.Pew@pewandlake.com](mailto:Ralph.Pew@pewandlake.com)

Please note that my email address is now [Ralph.Pew@pewandlake.com](mailto:Ralph.Pew@pewandlake.com). Please update my contact information on your records. Thanks.

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**From:** Joel Stern [<mailto:jstern@ajcity.net>]  
**Sent:** Friday, March 23, 2018 1:27 PM  
**To:** Ralph Pew <[Ralph.Pew@pewandlake.com](mailto:Ralph.Pew@pewandlake.com)>  
**Cc:** Rudy Esquivias <[resquivias@ajcity.net](mailto:resquivias@ajcity.net)>; Dave Zellner <[dzellner@AJCity.Net](mailto:dzellner@AJCity.Net)>; Larry Kirch <[lkirch@AJCity.Net](mailto:lkirch@AJCity.Net)>  
**Subject:** Re: Septic tank questions

See below and please email the response to LK/RE before Monday at 2PM. Please copy me and Dave. THX

---

**From:** Larry Kirch  
**Sent:** Friday, March 23, 2018 10:27 AM  
**To:** Joel Stern  
**Cc:** Rudy Esquivias; Dave Zellner  
**Subject:** Septic tank questions

Joel,

I have set up a conference call with the county Health Dept on Monday at 2:00 p.m. They would like it if Mo or Attorney Pew would give you the information on what the current septic systems are for the property. This will help us all to figure out what his needs are going forward. Can you contact Ralph on this?

We are using the following as his current occupancies:

Hitching Post: 99  
HP Steakhouse:49  
Patio area: 30-40  
Bull Riding Venue: 50  
Proposed Wedding Venue : 50

Larry



# Mills Engineering LLC

①

February 23, 2009

FEB 23 2009

Ms. Sonya Mendoza  
Pinal County Division of Environmental Health

ENVIRONMENTAL HEALTH

RE: Hitchin' Post Pizza Pub  
2345 N. Apache Trail  
APN 100-25-010

Dear Ms. Mendoza:

This letter is a followup letter to the previous one dated February 5, 2009. As mentioned previously, the restaurant plans to deliver and provide take away pizza and related food. They will be using paper products for delivery and take away and for customers who choose to stay at the restaurant to eat. It will be self-service inside the restaurant. There will not be a dishwasher or garbage disposal in the kitchen. There will be four employees and they anticipate serving up to 45 customers who choose to eat inside. There will be 10 seats at the bar for people waiting for their pizza or for customers that choose to eat in the restaurant. The remainder will be delivery and take away orders.

There will be a small gift shop for customers also. The restaurant owners also own a gas station and convenience store next door. It is on a separate septic system. Non-customers looking for a restroom along the highway will be directed to the gas station rather than using the pizza place restrooms.

For fixtures, there will be three toilets and 1 urinal in the restrooms, along with 5 floor sinks in the kitchen. The kitchen will have 12 fixture units (6 gpm):

- 1 bar sink with 3 compartments (connected to grease trap)
- 1 kitchen sink with 3 compartments (1 connected to grease trap)
- 2 hand sinks
- 1 food preparation sink

Based on these factors, the projected wastewater flow, based on Table 1 in the state rules, will be:

4 employees(20 gpd/employee) =	80 gpd
45 customers (7 gal/customer) =	315 gpd
45 customers (2 gal/customer for cocktail lounge) =	<u>90 gpd</u>
	485 gpd

The only items that will be washed will be pizza pans, food preparation containers, utensils and food during preparation, reducing the amount of kitchen wastewater generated. Chicken will be grilled/baked and other items may be baked, but will not result in a large amount of grease or oil. The restaurant plans to install a 50 gallon/100 pound trap outside the kitchen to trap grease and oil. This is more than adequate for the rated kitchen flow of 6 gpm, according to the International Plumbing Code.

# Mills Engineering LLC

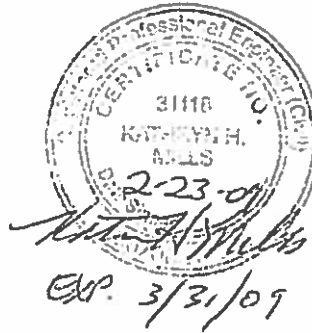
The existing on-site wastewater system has adequate capacity at 600 gpd, based on the projected number of customers shown above. Addition of the grease trap will prevent grease and oil from reaching the septic system. The owner plans a regular maintenance schedule to maintain the grease trap, septic tank and seepage pit.

In addition, the owner plans to install a water meter to the restaurant and track the volume of water used each month to prevent overloading the septic system and its failure. They plan to replace it prior to failure if the water use shows higher average daily use than 600 gpd.

Please call if you have any questions.

Sincerely,  
Mills Engineering, LLC

*Kathryn Mills*  
Kathryn Mills, P.E.



Ken Buchanan  
Assistant County  
Manager

Development  
Services



PINAL COUNTY  
*wide open opportunity*

2

Terry Deorillo  
County Manager

02/24/2009

Hitching Post LLC  
2341 N Apache Trail  
Apache Junction, AZ 85219

Subject: The Hitching Post Pizza Pub located at 2341 N Apache Trail, Apache Junction

NOTE: This plan review is under the jurisdiction of the Pinal County Division of Environmental Health. It may be necessary to check with other Departments or jurisdictions.

Dear Applicant:

The plans for the above referenced establishment, received on 2/18/2009, have been reviewed by this office for compliance with the rules and regulations governing food service establishments and it has been determined that additional information is required to complete the review.

The following items will need to be submitted in order for us to continue with the review of your plans:

- 1) Equipment specifications, with make and model numbers, for sandwich prep refrigerators, pizza "hot holding unit", pizza oven, etc.
- 2) Specification sheets (shop drawings) for the proposed hoods.
- 3) The proposed location and drainage of ice bin(s) behind bar.
- 4) The proposed location on floor/plot plan of grease interceptor.
- 5) The sizing, in gallons, of the proposed water heater.
- 6) Diagram(s) showing proposed drainage of the food preparation sink, ice machine, etc.
- 7) Copies of the last three monthly laboratory reports regarding microbiological (coliform) testing; and, the last yearly report of nitrate testing done on the well water serving the establishment.
- 8) The lighting schedule showing type of fixtures for the kitchen and bar.

Please contact the undersigned if you have questions regarding this matter.

Jeppry L. Ablan, R.S.  
31 N Pinal St., Bldg. F  
P.O. Box 2517  
Florence, AZ 85232-2517  
(520) 866-6864

cc: Ralph Bustamante, Environmental Health Supervisor  
AVANT Architecture Engineering, 1724 W Deer Creek Rd, Phoenix, AZ 85045  
Dennis Dixon, Building & Safety, 300 E Superstition Blvd, Apache Junction, AZ 85219

ENVIRONMENTAL HEALTH

③

**From:** Sonya Mendoza  
**To:** Glos, Reg  
**Date:** 03/03/2009 9:45:32 AM  
**Subject:** Fwd: Hitchin' Post Pizza Pub

Sonya Mendoza, R.S.  
Environmental Health Specialist III  
P.O. Box 2517  
Florence, AZ 85232  
(520) 866-6529  
(520) 866-6007 - Fax  
sonya.mendoza@co.pinal.az.us

>>> Kathy Mills <kmills@millseng.com> 03/03/2009 9:40 AM >>>  
Sonya,

Here are details on how we calculated the flows from the fixture units:

IBC 2003 was used.

In Section 709.3, the value for continuous flow is 1 gpm per two fixture units. For 12 F.U.s it is 6 gpm.

In Section 1003 the grease trap sizing is shown for flow-through rating in Table 1003.3.4.1. The 100 pound grease trap can handle up to 50 gpm flow through according to the table.

Please call if you need additional information.

Kathy Mills, P.E.  
Mills Engineering, LLC  
480-235-5052

**CC:** Shah, Atul



4

Terry DeBelle  
County Manager

## NOTIFICATION OF PLAN APPROVAL WITH STIPULATIONS

March 4, 2009

Hitching Post LLC  
2341 N Apache Trail  
Apache Junction, AZ 85219

Subject: The Hitching Post Pizza/ Pub located at 2341 N Apache Trail, Apache Junction

Dear Applicant:

**NOTE:** This plan review is under the jurisdiction of the Pinal County Division of Environmental Health. It may be necessary to check with other departments or jurisdictions.

The plans for the above referenced establishment, received on 2/18/2009, have been reviewed by this office for compliance with the rules and regulations governing food service establishments. Your plans have been approved with the following stipulations:

- 1) All food equipment must be commercial-grade, in good repair, designed for its intended use and properly installed.
- 2) Food preparation sink, ice bins and ice machine must be indirectly drained into floor sinks through an air gap.
- 3) Restroom doors and exit/entry doors must be self-closing and tight-fitting.
- 4) Floors, walls and ceilings in food prep and dishwashing areas must be smooth, nonabsorbent and easily cleanable.
- 5) Ventilation hood must extend at least 6" beyond all vented equipment.

Health Department representatives may make periodic inspections during construction. Call for a final inspection after all construction has been completed, all utilities have been turned on, all equipment is operational and the establishment has been thoroughly cleaned.

**A Permit to Operate will not be issued until a final construction/pre-opening inspection has been completed and the establishment meets the minimum requirements of the Pinal County Division of Environmental Health.**

Post-it Fax Note	7671	Date	3/4	# of pages	2
To	Duck-Tail/Zee	From	Senary		
Co./dept.		Co.			
Phone #		Phone #	520-866-6528		
Fax #	480-983-6896	Fax #			

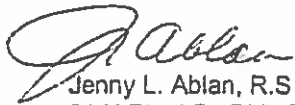
1/2

(5)

The Hitching Post Pizza/Pub  
March 4, 2009  
Page 2

**Please note: The water system shall be flushed and disinfected prior to being placed into service and all internal backflow prevention devices shall be installed and tested with copies of testing result forms available for Division filing.**

Please contact this office if any major changes are made to the approved plans or if you have questions regarding this matter.

  
Jenny L. Ablan, R.S  
31 N Pinal St. Bldg F  
P.O. Box 2517  
Florence, AZ 85232-2517  
(520) 866-6864

CC: Ralph Bustamante, Environmental Health Supervisor  
AVANT Architecture Engineering, 1724 W Deer Creek Rd, Phoenix, AZ 85045  
Dennis Dixon, Building & Safety, 300 E Superstition Blvd, Apache Junction, AZ 85219

2/2



PINAL COUNTY  
*wide open opportunities*

6 (24)

3/16/2010

Hitching Post, LLC  
2341 N Apache Trail  
Apache Junction, AZ 85119

**Subject: The Hitching Post Pizza/Pub remodel located at 2341 N Apache Trail, Apache Junction**

NOTE: This plan review is under the jurisdiction of the Pinal County Division of Environmental Health. It may be necessary to check with other Departments or jurisdictions.

Dear Applicant:

The plans for the above referenced establishment, received on 2/25/2010, have been reviewed by this office for compliance with the rules and regulations governing food service establishments. Before we can recommend approval of the changes made in the Hitching Post Pizza and Pub with regard to the septic system and grease interceptor we will need further information.

- 1) Please provide a data sheet completed by a qualified individual as described in the Arizona Administrative Code -Title 18, Chapter 9 (R18-9-A310) to show that, according to Table 1 of the Arizona Administrative Code - Title 18, Chapter 9, the septic system and grease interceptor are adequately sized for the total flows generated and added equipment at this facility.

Please contact the undersigned if you have questions regarding this matter.

Jenny L. Ablan, R.S.  
31 N Pinal St., Bldg. F  
P.O. Box 2517  
Florence, AZ 85132-2517  
(520) 866-6864

Cc: Atul Shah, Septic Program Manager, Pinal County Environmental Health  
Dennis Dixon, Building Official, City of Apache Junction

ENVIRONMENTAL HEALTH

APR-24-2010 00:00 From:

To: 15208666007

Page: 2/2

7



**Mills Engineering LLC**  
water & wastewater system design

April 22, 2010

Pinal County

RE: Remodel of kitchen for Hitchin' Post Pizza Pub,  
APN 100-25-0430, 2345 N. Apache Trail

Dear Pinal County:

The owner of the Hitchin' Post Pizza Pub, Mehmood Mohiuddin, requested me to send a follow-up letter to the one sent in February 2009 regarding the wastewater to be generated by the restaurant.

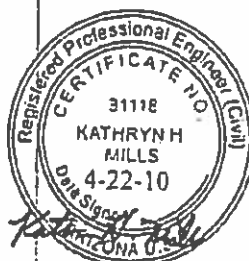
It is our understanding that they are remodeling the kitchen to change the fixtures; however, there will not be a change in the number of meals or method of preparation or serving. They will continue to provide take-out pizza and use baskets lined with paper to reduce washing dishes and keep the water use low.

If you have any questions, please contact me.

Sincerely,  
Mills Engineering, LLC

*Kathryn H. Mills*

Kathryn Mills, P.E.  
Member



Exp. 3-31-12



8

**From:** Kathy Mills <kmills@millseng.com>  
**To:** dashin@mchsl.com  
**Date:** 4/27/2010 11:38 AM  
**Subject:** septic system

Mehmood,

Please give me a call. Sonya with Pinal county called yesterday about the letter I wrote. The first letter during construction stated that the restaurant would not be deep fat frying and not have a dishwasher. The chicken was to be baked.

Sonya visited the restaurant and saw two deep fat fryers and a dishwasher. She also mentioned that the septic tank is pumped every three months and the grease trap cleaned every two weeks.

It sounds like an appropriately sized grease interceptor and septic tank/disposal area would save you money on all of the pumping costs. It would be an expense to replace the system, but save you money in a short time. Grease interceptors should last a month or two between pumping/cleaning. The septic tank should not have solids or grease building up that would require pumping except every two to five years unless the disposal system is failing or there is no interceptor or it is undersized.

Thanks,

--

Kathy Mills, P.E.  
Mills Engineering, LLC  
P.O. Box 93392  
Phoenix, AZ 85070  
480-235-5052

Ken Buchanan  
Assistant County  
Manager

Development  
Services



PINAL COUNTY  
*with open opportunities*

9

Terry Doolittle  
County Manager

May 27, 2010

Hitching Post, LLC  
2341 N. Apache Trail  
Apache Junction, AZ 85119

Subject: The Hitching Post Pizza/Pub remodel located at 2341 N. Apache Trail.  
Apache Junction

Dear Mr. Mehmood Mohiuddin:

The document provided by Mills Engineering LLC, on April 24<sup>th</sup>, 2010 does not address the wastewater concerns of this Department. Included in the current remodel there has been the addition of frying equipment and a dishwasher. In the data sheet provided February 23, 2009, both of these items were specifically cited as items that would not be included in the operation. Therefore, they were not taken into consideration in the sizing of the septic system and grease interceptor. Please re-evaluate the current equipment and operation and submit a data sheet to show if the existing septic system and grease interceptor are adequate to serve the facility as it is intended to be operated.

Please contact me at 520-866-6529 if you have questions regarding this matter.

*Sonya Mendoza R.S.*  
Sonya Mendoza, R.S.

CC: Atul Shah, P.E. Environmental Engineering Manager, Pinal County Environmental Health Services  
Dennis Dixon, Building Official, City of Apache Junction

Environmental Health Services



**Mills Engineering LLC**  
water & wastewater system design

10  
Okay to clear  
Per A.S.  
JMM  
9.20.10

June 22, 2010

Pinal County

RE: Remodel of kitchen for Hitchin' Post Pizza Pub,  
APN 100-25-0430, 2345 N. Apache Trail

Dear Pinal County:

We visited the restaurant on June 15<sup>th</sup> and observed the operations of the kitchen related to grease and oil. The oil and grease from the new broasters, existing frier, and grill is contained and hauled away separately. All meats used for the pizzas are purchased precooked. Bacon is grilled before being used on the pizza. Each pizza is baked on paper and all food is served on plates with paper lining. The paper linings are disposed in the trash and help prevent oil and grease from reaching the dishwasher. A commercial kitchen grease interceptor is installed on the dishwasher discharge line.

The owner reported that the volume of business has not changed with the changes to the kitchen. Approximately 68 percent of the business is pick up and delivery. During the summer business is about one-third compared to the winter and most of the people coming back from the lake call in orders and pick them up.

Based on the control of oil and grease and volume of pick up and delivery orders, the changes to the kitchen should not alter the amount of oil and grease reaching the septic system.

If you have any questions, please contact me.

Sincerely,  
Mills Engineering, LLC

*Kathryn H. Mills*

Kathryn Mills, P.E.  
Member



Exp. 3-31-12